

# TRUFFLE MENU

ALL DISHES ARE SERVED WITH SHAVED BLACK WINTER TRUFFLE IN SEASON

## APPETIZERS

### BURRATA AL MIELE

Fresh Burrata, over a Bed of Fresh Arugula, topped with White Truffle Honey. 40

### BLUE FRIED EGGS

Two Organic Blue Eggs with Asparagus and Stracciatella Cheese. 32

### FILET MIGNON TARTARE

Freshly Cut Filet Mignon with Baby Peaches, topped with Quail Egg Yolk, Evoo from Tuscany and Truffle Sea Salt, over Arugula. 48

### ROASTED POTATOES

Roasted Potatoes with Truffle. 19

### MASHED POTATOES

Organic Yukon Potatoes made with Truffle Butter and Parmigiano. 22

## MAIN COURSES

### TAGLIOLINO CACIO & PEPE

Freshly homemade Pasta with Pecorino Romano Cheese, Black Pepper and Oak Signature Sauce. 47

### TAGLIOLINO CON FONDUTA DI PARMIGIANO

Freshly homemade Pasta with Parmigiano D.O.P. Fonduta Sauce. 47

### RISOTTO CON FUNGHI PORCINI

Risotto Carnaroli with imported Porcini Mushrooms and Parmigiano DOP. 52

### GNOCCHI DI PATATE E TARTUFO

Homemade Truffle Gnocchi in a Truffle Mushroom Sauce. 52

### RAVIOLI TOSCANI

Homemade Ravioli filled with Ricotta and Parmigiano Reggiano D.O.P. 48

### SHORT RIBS CON POLENTA

Slow Cooked Braised Short Ribs on Polenta Cake, with Cranberry and Barolo Reduction. 74

### FILET "MIGNON ROSSINI"

Filet Mignon, Seared Foie Gras, Baby Spinach in a Barolo Wine Reduction with Truffle Mashed Potatoes. 75

OUR DISHES ARE MADE EXCLUSIVELY WITH TRUFFLE PRODUCTS "OAK TUSCAN TRUFFLE LOUNGE"